The first two pages are for the instructor to review with the class and/or reproduce and distribute to students. The third page has a quiz on the material, and the final page is an answer key.

The Best Poultry Doesn't Just Get Good Grades – It Gets USDA Grades!

The USDA Grade A Shield means:

- The poultry is plump and meaty, and does not have disjointed or broken bones.
- The poultry skin does not have feathers, cuts, tears or bruises.
- Boneless poultry products are free of bone, cartilage, tendons and bruises.
- The package contents are properly labeled and the net weight is accurate.
- Frozen poultry is not dehydrated and does not have excess moisture in the package.

U.S. grades apply to "kinds" of poultry such as:

Chicken

Turkey

Duck

Goose

The USDA Grade A Shield may be found on the following poultry products:

Whole birds

Poultry parts, with or without the skin

Poultry parts, bone-in or boneless

Poultry roasts

Poultry tenderloins

All poultry is inspected and determined wholesome by USDA personnel, but not all poultry is officially graded for quality. The best poultry earns the USDA Grade A Shield because it meets strict U.S. Government quality standards. Look for the shield!

The highest quality grade is U.S. Grade A, the only grade you are likely to see in the store. U.S. Grades B and C permit some defects to be present, such as missing or torn skin, broken bones, missing parts, bruises, or feathers. Grades B and C poultry, with the defects removed, is usually used to make further processed products.

The class of poultry indicates the age of the bird. Poultry meat from young birds is more tender and may be labeled as:

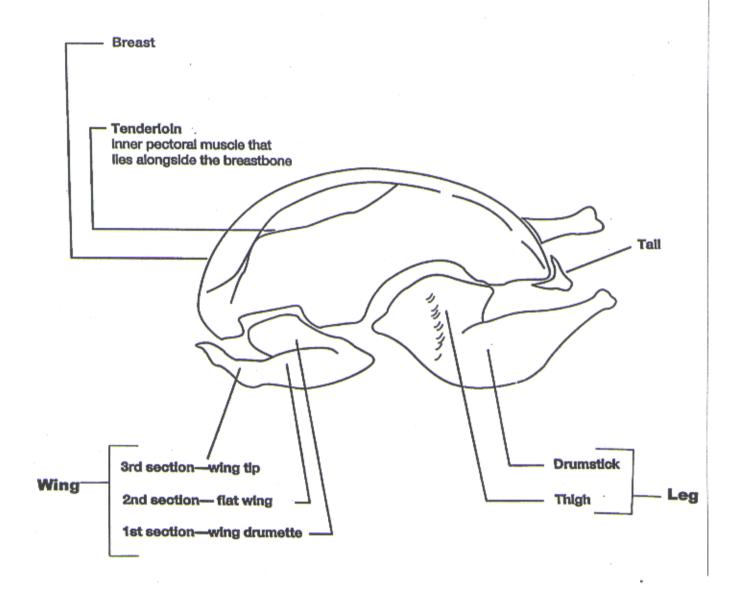
Chicken	Turkey	Duck	Goose
rock cornish game hen	fryer-roaster	duckling	young goose
broiler	young hen	broiler duckling	
fryer	young tom	fryer duckling	
roaster		roaster duckling	

Mature birds are less tender and are suitable for moist-heat cooking for use in stew, soup, or salad. They may be labeled as:

Turkey	Duck	Goose
mature turkey	mature duck	mature goose
yearling turkey		
	mature turkey	mature turkey mature duck

Poultry

Popular retail cuts



ARE YOU AN EXPERT AT BUYING POULTRY?

Complete the following true/false questions to find out.

1.	There are no grade standards for whole birds.
2.	U.S. grades apply to chicken, turkey, duck and goose.
3.	A "roaster" is a mature or old class of poultry.
4.	Poultry that is graded by USDA is first inspected for wholesomeness.
5.	Packages with the USDA Grade Shield are properly labeled according to USDA quality standards.
6.	The older the bird, the more tender the meat is.
7.	A broiler is a class of duck.
8.	It is okay for USDA Grade A poultry to have only one broken bone per package.
	DO YOU KNOW THE PARTS OF THIS BIRD?
	Use the model below to label parts a through h.
	ь
a –	
b –	
c –	
d –	h
e –	
f –	
g –	
h –	
	d f

Answer key for the true/false questions:

- 1. FALSE: There are grade standards for whole birds.
- 2. TRUE
- 3. FALSE: Roaster chickens and turkeys are young poultry.
- 4. TRUE
- 5. TRUE
- 6. FALSE: Younger birds are more tender than older birds.
- 7. FALSE: A broiler is a class of young chicken.
- 8. FALSE: USDA Grade A poultry means there are no broken bones.

Answer key for the labeling exercise:

- a Tenderloin
- b Breast
- c Wing Tip
- d Flat Wing
- e Wing Drumette
- f Thigh
- g Drumstick
- h Tail